INDEX TO VOLUME I

ABSTRACTS of Dairy Literature:
City milk supply, 371.
Goats' milk for infant feeding, 183.
Kingston cheese, 372.
Studies in the cost of market milk production, 181.
Acid phosphate from creamery waste sulphuric acid, production of, 508.
Address to American Dairy Science Association, 428, 433
Age at first calving, 139.
Alfalfa as a sole feed for dairy cattle, 447.
Alkalies—Use of in buttermaking, 162.
American Dairy Science Association, list of members, 441.
Announcements, Editor's, 1, 375.

BACTERIA, cause of changes in nitrogenous constituents of milk, 315.
Bacteria counts in whole and skim milk, separator and centrifuge cream comparison of, 498.
Bacterial analysis of milk, a preliminary report on, 19.
Bacteriological methods in market milk analysis, 380.
BOUSKA, F. W. Salt test, 279.
Brands for butter and cheese, state and national, 383.
Breed associations, relations to, 35.
BREED, R. S. Bacteriological methods in market milk analysis, 380.
BREED, R. S., and BREW, JAMES D. Control of public milk supplies by the use of microscopic methods, 359.
BREED, R. S., and STOCKING, W. A. A preliminary report on a series of coöperative bacterial analyses of milk, 19.
BREW, JAMES D., and BREED, R. S. Control of public milk supplies by the use of microscopic methods, 259.
Butter and cheese, state and national brands for, 383.
Butter, causes and prevention of, tallowiness in, 320.
Butter, composition and market qualities of, 235.
Butterfat production, influence of drugs on, 475.
Butter, influence of salt on changes in, 114.
Butter, legal limits of, 378.
Butter, rancidity of, 218.
Butter, shrinkage of, 136.
Buttermaking, use of alkalies in, 162.

CARR, R. H. Production of acid phosphate from creamery waste sulphuric acid, 508.
Cattle judging, teaching of, 177.
Cheese, emmenthal, on the formation of "eyes" in, 91.
Cheese—Kingston, 372.
Clarifier, bacteriological tests of, 272.
CLARK, WM. MANSFIELD. On the formation of "eyes" in emmenthal cheese, 91.
Clotted cream, 291.
COMBS, W. B., and ECKLES C. H. Relation of Oidium lactis and Penicillium to the keeping qualities of butter, 347.
Committees, A.D.S.A. for 1917–18, 438.
Cost of milk production, study of, 181.
Cotton stoppers used in dilution blanks, effect of, 512.
Cows, age at first calving, 139.
CROCKETT, D. P., and PALMER, L. S. Composition and market qualities of butter, 235.

DAHLBERG, A. C., and WASHBURN, R. M. The influence of salt on the changes taking place in storage butter, 114.

Dairy cattle feeding and management (abstract of). NEVENS, W. B., 527.
Dairy temperament, 174.
DAVIS, L. M. Field surveys and dairy marketing investigations, 517.
DEARSTYNE, R. S. Study of effect of cotton stoppers used in dilution blanks, 512.
Dedication address Nebraska dairy building, 4.
Drugs, influence of, on milk and butterfat production, 475.

ECKLES, C. H., chairman. Relations to Breed Associations, 35.
ECKLES, C. H., and COMBS, W. B. Relation of Oidium lactis and Penicillium to the keeping qualities of butter, 347.
ECKLES, C. H., and PALMER, LEROY S. Influence of the state of gestation on the composition and properties of milk, 185.
Emmenthal cheese—On the formation of "eyes" in, 91.

FERMENTED milk, preparation of, 250.
FINKELSTEIN, R. A study of the preparation of fermented milk, 250.
FRANDSEN, J. H. Editor's announcements, 1, 375.
FRANDSEN, J. H., chairman. The use of alkalies in buttermaking, 162.

GESTATION, influence of, on composition and properties of milk, 185.
Goats' milk for infant feeding, 183.
GUTHRIE, E. S. Butter shrinkage, 136.
GUTHRIE, E. S. Rancidity of butter, 218.

HAMMER, B. W., and HAUSER, A. J. Studies on the uniformity of heating in the final package method of pasteurization, 462.
HAUSER, A. J., and HAMMER, B. W. Studies on the uniformity of heating in final package method of pasteurization, 462.
HOSMAN, D. FAY, and HUNZIKER, O. F. Tallowy butter, its causes and prevention, 320.
HUNZIKER, O. F. Specifications and directions for testing milk and cream for butterfat, 38.
HUNZIKER, O. F., and HOSMAN, D. FAY. Tallowy butter, its causes and prevention, 320.

INTERNATIONAL Dairy Congress, committee report of, 160.

JOFFE, JACOB. Importance of salt in ration. 487.
Judging dairy cattle, methods of conducting students' contest, 150, 421.
Judging dairy products, methods of conducting students' contest, 425.
JUDKINS, H. F. Daily per capita consumption of milk, 246.

KELLY, ERNEST. Dairy farm score card, 400.

LAMSON, R. W. Comparison of bacteria counts in whole and skim milk, separator and centrifuge cream, 498.
LARSEN, C. What is dairy temperament, 174.
LOCKWOOD, W. B. P. Students' dairy products judging contest, 425.

McCANDLISH, ANDREW C. Possibility of increasing milk and butter fat production by administration of drugs. 475.
Manure in milk, determination and solubility of, 303.
Market milk, standardization of, 361.
Marketing investigations, field surveys and dairy, 517.
Membership, A. D. S. A., 441.

Microscopic methods, use of in control of public milk supplies, 259.
Milk and cream regulations, statistics of, 45.
Milk, bacterial analysis of, 19.
Milk, bacteriological methods of analysis, 380.
Milk, certain changes in nitrogenous constituents of, 315.
Milk, city supply, 371.
Milk clarifier, bacteriological tests of, 272.
Milk, daily per capita consumption of, 246.
Milk, influence of stage of gestation on composition and properties of, 185.
Milk quality, what is meant by, 199.
Milk supplies, control of by use of microscopic method, 259.
Milk supply in small cities, plan for control of, 284.
Milk supply, rules and regulations for, 356.
Mortensen, M. State and national brands for butter and cheese, 383.

Nevens, W. B. Productive dairying (abstract of), 527.
Norton, Raymond P., and Shaw, Roscoe H. Blowing renovated butter oil at pasteurizing temperatures, 127.

Official dairy instructors association, change of name, 148.
Oidium lactis and Penicillium relation to keeping qualities of butter, 347.

Palmer, Leroy S., and Eckles, C. H. Influence of the stage of gestation on the composition and properties of milk, 185.
Palmer, L. S., and Crockett, D. P. Composition and market qualities of butter, 235.
Pasteurization, studies of, on uniformity of heating in final package, 462.
Pearson, Raymond A. Address at the dedication of the new dairy building, University of Nebraska, 4.
Penicillium and Oidium lactis, relation to keeping qualities of butter, 347.
Potts, Roy C. Statistics of production and marketing dairy products, 409.
President's address, 85.
Proceedings Twelfth Annual Conference of A. D. S. A., 377.

Rabild, Helmer. Methods of conducting students' national contest in judging dairy cattle, 150, 421.
Rasmussen, Fred., chairman. International Dairy Congress, 160.
Rawl, B. H. Address to American Dairy Science Association, 428.
Renovated butter oil, blowing at pasteurizing temperatures, 127.
Resolutions, 437.

Sadler, Wilfrid. Clotted cream, 291.
Salt, influence of, on changes taking place in storage butter, 114.
Salt in rations, importance of, 487.
Salt test, 279.
Score card, dairy farm, 400.
Shaw, Roscoe H., and Norton, Raymond P. Blowing renovated butter oil at pasteurizing temperatures, 127.
Sherman, James M. Bacteriological tests of milk clarifier, 272.
Statistics of production and marketing dairy products, 409.
Stocking, W. A. President's address, 85.
Stocking, W. A., and Breed, R. S. A preliminary report on a series of coöperative bacterial analysis of milk, 19.
Storage butter, influence of salt on changes in, 114.
Supplee, G. C. Certain changes in the nitrogenous constituents of milk

caused by bacteria, a preliminary note on, 315.

TALLOWY butter, its causes and prevention, 320.
TAYLOR, I. B. Determination of cow manure in milk, experiments on, 303.
Testing milk and cream for butter fat, specifications and directions for, 38.

VAN NORMAN, H. E. Address to American Dairy Science Association, 433.
VAN SLYKE, L. L. Standardization of market milk, 361.

WASHBURN, R. M., and DAHLBERG, A. C. The influence of salt on the changes taking place in storage butter, 114.
WELD, JOAN C., chairman. Statistics of milk and cream regulations, 45.
WERNER, PERCY. Plan for control of milk supply in small cities, 284.
WHITE, B. D. Legal limits of butter, 378.
WHITE, G. C. Age at first calving, 139.
WOLL, F. W. Alfalfa as a sole feed for dairy cattle, 447.
WOODWARD, E. G. Teaching dairy cattle judging, 177.